



DIGITAL DOUBLE DEEP FRYER



Customer Service: 1-800-423-4248

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Digital Double Deep Fryer ITEM NO.8387SI.

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INSTRUCTION MANUAL

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IMPORTANT SAFEGUARDS

Before using the electrical appliance, the following basic precautions should always be followed including the following:

1. Read all instructions.
2. Keep oven out of reach of children.
3. Remove all packaging plastics and other materials from unit before operating. Wash all removable accessories before using for the first time.
4. Before use check that the voltage of wall outlet corresponds to the one shown on the rating plate.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
6. If the supply cord is damaged it must be replaced by the manufacturer or an authorized service agent or a qualified technician in order to avoid a hazard.
7. Do not let cord hang over edge of table or hot surface.
8. Do not immerse plug, cord or housing into water due to the risk of electric shock.
9. Close supervision is necessary when your appliance is being used near children.
10. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
11. Do not touch hot surfaces, use knobs or handles.
12. Make sure the appliance is clean and dry prior to use.
13. Do not place near hot gas or electric burner.
14. The use of accessories not recommended by the manufacturer may cause injuries to persons.
15. Oversized foods must not be inserted in the appliance as they may cause a fire or risk of electrical shock.
16. Do not operate the appliance for other than its intended use.
17. Do not use outdoors.
18. Do not move the appliance when in use.
19. Use extreme caution when handling or disposing of hot oils or other hot liquids.
20. Always turn the unit OFF before removing the plug from the wall outlet.
21. A fire may occur if the appliance is covered or touching flammable material including curtains, draperies, walls and the like when in operation.
22. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electrical shock.

IMPORTANT SAFEGUARDS

23. Do not store any materials other than manufacturer's recommended accessories in this unit when not in use.
24. Do not place any of the following materials in the unit: paper, cardboard, plastic and / or similar non-food materials.
25. Servicing and repair should only be conducted by a qualified technician.



WARNING: CAUTION HOT SURFACES: This appliance contains hot oil and generates heat during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning.

- Position the appliance so that it is never against a wall or in a corner, against curtains or upholstery.
- When operating the appliance on a work surface keep the surrounding areas clear and free from clutter. Ensure adequate air space surrounding the appliance for circulation.
- Do not place anything on top of the appliance while it is operating or while it is hot.
- Do not operate this appliance with other major appliances plugged into the same power socket - there is a risk of blowing the fuse.
- Do not touch the hot appliance surfaces while the unit is on or while cooling.
- All users of this appliance must read and understand this User's Manual before operating or cleaning this appliance.
- If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
- Do not leave this appliance unattended during use.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY.

Do not attempt to repair the appliance, contact a qualified service technician.

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over long cord.

Do not use extension cord as it can be pulled on by children causing the unit to tip over.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

UNPACKING - BEFORE FIRST USE

UNPACKING - BEFORE FIRST USE

1. Remove all printed documents and any other packaging materials.
2. Pull out all removable parts (oil containers, lids, frying baskets and handles) and wash gently with mild soap and hot water.
3. Dry all parts thoroughly before assembling. Refer to PARTS AND FEATURES part of the manual on next page for reference.

CAUTION: Do not immerse the power cord and digital control panel with heating element of the deep fryer into any liquids.

PACKAGE CONTENTS

- MAIN FRYER BODY
- DIGITAL CONTROL PANEL WITH HEATING ELEMENTS (2)
- 3 QT. OIL CONTAINERS (2)
- FRYING BASKETS (2)
- BASKET HANDLES (2)
- FRYER LIDS (2)
- DETACHABLE POWER CORDS (2)

PARTS AND FEATURES



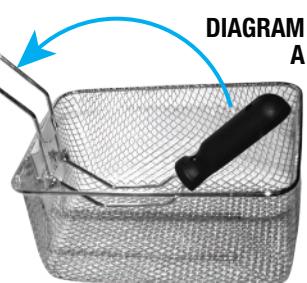
USAGE (Refer to p. 6 for Parts Identification)

TIPS

- When frying several types of food, always fry the food that uses the lowest temperature setting first.
- Do not mix different types of oil for frying.
- Foods that are pre-cooked may take less time to fry than raw foods.
- Replace the oil after 10-15 uses, unless it becomes brown and thick sooner.

OPERATING YOUR FRYER:

1. Make sure the Deep Fryer is **unplugged**.
2. Bring the handle of the basket from its stored position. Press into clip until secure. Refer to **Diagram A** on right.
3. Fill the oil tank with your choice of oil between the MIN and MAX markings. Use only good quality frying oil (peanut oil, vegetable oil, pure corn oil, sunflower oil, canola oil, light olive oil). Do not mix oils. Do not fill over the MAX marking or lower than the MIN marking.
4. Connect the plug to the back of the unit. Refer to **Diagram B** on right. Make sure the connection is properly secured.
5. Plug the other end of the power cord into an outlet, the digital panel will flicker **--:--** and a beep will sound.
6. Press the **Select** button to choose between setting the Time or Temperature. When the display shows 250°F and the temperature indicator icon lights up, it is ready to accept your temperature setting.
7. Press the **+** (increase) button or **-** (decrease) button to set the desired temperature according to desired recipe. Temperature increases or decreases by 25 degrees. The temperature ranges between 250°F - 375°F.
8. Once the temperature has been set, press the **Select** button again to set the time. The Time indicator icon will light up, it will display the default temperature of 00:00.
9. Press the **+** (increase) button or **-** (decrease) button to set the desired frying time. The time increases or decreases by 1 minute (maximum time setting is 99:00). Set the time according to desired recipe.
10. After setting the Timer and Temperature, press the **ON/OFF** button to start the deep fryer. The **Power/Ready** indicator light will turn red.
11. While the oil is preheating, prepare the food that is going to be fried. When the set temperature has been reached, the **Power/Ready** indicator light will turn GREEN.



USAGE (Refer to p. 6 for Parts Identification)

12. Place the desired food into the basket. Do not overfill the basket. Make sure the food is as dry as possible. Do not place foods that are wet or have ice particles, it may cause HOT OIL SPLATTER. When frying frozen food, clear off any ice particles and thaw food thoroughly.
13. Lower basket of food into hot oil and cover fryer with lid.
14. When the **Timer** is on display and you would like to check on the temperature setting, simply press the **Select** button, the unit will beep and display the temperature, then flash back to the **Timer**.
15. When the desired cooking time has elapsed reaching **00:00**, the unit will automatically shut off and an indicator alarm will sound.
16. When adding new food to be fried during the frying process, the oil temperature may drop. The GREEN **Power/Ready** indicator light will periodically change to RED light and back while the oil temperature is being adjusted.

WARNING: DO NOT TOUCH THE CONTROL PANEL WHEN THE FOOD IS FRYING.
HOT STEAM MAY ESCAPE AND CAUSE BODILY HARM.

AFTER THE FOOD IS FRIED:

1. Once food is done cooking, press the **ON/OFF** button to turn the unit off.
2. Carefully remove the lid. **WARNING: Removing the lid will release hot steam. Take extreme care when handling.**
Keep face and bare skin clear of the steam release. Hang the basket on the hook and let excessive oil drip into the oil pot.
3. Take out the basket and place the food on paper towels to absorb excess oil. Do not touch the basket while it is still hot. Always use the handle.
4. Transfer food to a clean dish. Discard the paper towels.
5. Place the basket back into the deep fryer.
6. Unplug the unit. Do not move the deep fryer until it is cooled entirely.
7. Refer to cleaning instructions on page 10.

SUGGESTED COOKING TIMES - RESET BUTTON

NOTE: The frying times given in the chart are only a guide and should be adjusted accordingly to the quantity of food being fried.

FOOD	TEMPERATURE	WEIGHT (GRAMS)	COOK TIME
Shrimp	275 °F	250 (8.8 oz)	3-5 minutes
Onion	275 °F	150 (5.3 oz)	3-4 minutes
Mushrooms	275 °F	300 (10.5 oz)	6-8 minutes
Fish Filet	300 °F	250 (8.8 oz)	5-6 minutes
Fish Filet in Batter	300 °F	400 (14 oz)	6-8 minutes
Fish Cakes or Balls	300 °F	400 (14 oz)	6-8 minutes
Sliced Meat	350 °F	400 (14 oz)	7-10 minutes
Steak	350 °F	400 (14 oz)	7-10 minutes
Chicken Strips	350 °F	500 (17.6 oz)	7-10 minutes
French Fries (1st time)	375 °F	500 (17.6 oz)	6-10 minutes
French Fries (2nd time)	375 °F	250 (8.8 oz)	3-5 minutes

*French Fries being fried a 2nd time will be lighter and crispier.

RESET BUTTON:

If your deep fryer's heating elements shut off in the middle of frying and do not come back on, unplug the unit. Allow it to cool off up to 10 minutes. Plug the power cord back in and power back on. If the deep fryer still does not power on or heat up, the unit needs to be reset. Unplug the deep fryer from the power outlet.

Locate the Reset Button on the control box. It is located on the back of the control box next to the power cord socket. The Reset Button is located inside a small hole. Use a small thin tool to insert into the small hole. Press in on the Reset Button. Plug the power cord back in and power back on.

CLEANING AND CARE

CLEANING THE DEEP FRYER

1. Remove the lid and basket.

WARNING: Before cleaning the deep fryer, make sure that it is disconnected from the power outlet, make sure the unit and the oil has completely cooled. Oil retains its temperature for a long period after use. Do not attempt to carry or move the deep fryer while the oil is hot.

2. Wait for the fryer to cool. Remove the fryer basket (if still inside unit). Lift out the Digital Control Panel assembly & Heating element.

3. Remove the oil pot and pour out the oil.

5. The oil containers, the main body (stainless steel), the fryer baskets and lids are all dishwasher safe. You may also wash those in warm water with mild detergent. The Digital Control Panels with Heating Elements and power cords are NOT dishwasher safe.

6. The Control Panel & Heating Element should be wiped clean with absorbent paper towels. Then use a damp cloth and a mild soap to clean.

WARNING: Do not immerse the Digital Control Panel & Heating Element into water to clean.

7. Dry all parts thoroughly.

Note: Do not use abrasive scrubbing brushes or chemical cleaners to clean the unit.

